



1855 BLK ANGUS

051123 - Beef Frs Striploin Ch 0 X1 S/T Bnls

CARCASS SELECTION
Cattle Source: Certified Program
AMS G-70 G.F. Swift 1855 Black Angus Beef
Cattle Type: Mixed Steers &/Or Heifers
Cattle Age: Under 30 Months of Age
Grade: USDA Choice or Higher
Country of Origin: Product of U.S.A.



* Benefits

Ingredients

Beef

⚠ Allergens

Free From:

- crustaceans
- shellfish
- mollusks
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Nutrition Facts

Servings per Container 144
Serving size Single Serving (4oz)

Amount per serving
Calories 210

	% Daily Value*
Total Fat 13g	19%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 100mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 24g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

PACKAGING INFORMATION
Vacuum Bag: Standard Shrink
12 W X 26 L
Bag Brand: 1855 Black Angus Beef
Graded Bag: Ungraded
1). In bag-rib end first. 2). The safe handling statement and establishment bug must be preprinted on all bags. 3). Must go in an 1855 logo bag and box.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

A. Beginning with a full loin, remove the tenderloin from the shell without scoring the tenderloin or the shell. B. Separate the sirloin from the shell with a straight saw cut immediately in front of the hip bone to a point approximately the middle of the 6th lumbar vertebra leaving 1/4 to 1/2 of the lumbar vertebra on the sirloin. This cut should be at a 50 degree angle. C. Remove the loin tail from the shell with a straight saw cut following the tail length guidelines (1 x 0). D. Remove the chine with a saw cut separating the feather bones from the finger bones. E. Remove the feather bones, finger bones, 13 rib, and associated cartilage without scoring the strip loin and maximizing yield of the strip loin. F. Trim the external fat to specification. G. Trim the internal fat to specification. H. Verify the tail length measurements and have the cut edge parallel to the back bone line. I. Remove any pin bones. J. Trim any scores or ridged edges-finished Product Trimming. A. All external fat cover must not exceed 1/4 inch thickness. B. The surface fat will maintain an overall fat depth of 1/2" with the exception in the saddle area where the gluteus (loin muscle) and the tail (main loin eye) meet. This area also extends towards the shell saw break side of the strip down to the lip where it creates a valley. This saddle area can not exceed 1/2" in depth overall. C. Inner channel tail fat must not exceed 1/4" in thickness (occurs in the areas of fat pockets in this case the fat must be bridged making a smooth finish. The inner tail fat is measured above the lean that is evident when the tail is removed. D. Indentation/holes remaining from bone/cartilage removal on the sirloin end must not exceed 1/2". Product that exceeds 1/2" must be faced off to meet this requirement. E. All water pockets/water bruises must be trimmed out.

Product Specifications

Brand	Manufacturer	Product Category
1855 BLK ANGUS	JBS USA, LLC - Beef	Beef

MFG #	SPC #	GTIN	Pack	Pack Desc.
46510	051123	90076338465104	3	3 / 1 / 1 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
36lb	36lb	Yes	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.63in	15.88in	7.38in	1.6ft3	5x9	42DAYS	28°F / 32°F



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Nutrition Analysis - By Serving

Calories	210	Total Fat	13g	Sodium	100mg
Protein	24	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	4g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	75mg		
Vitamin A(IU)	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

